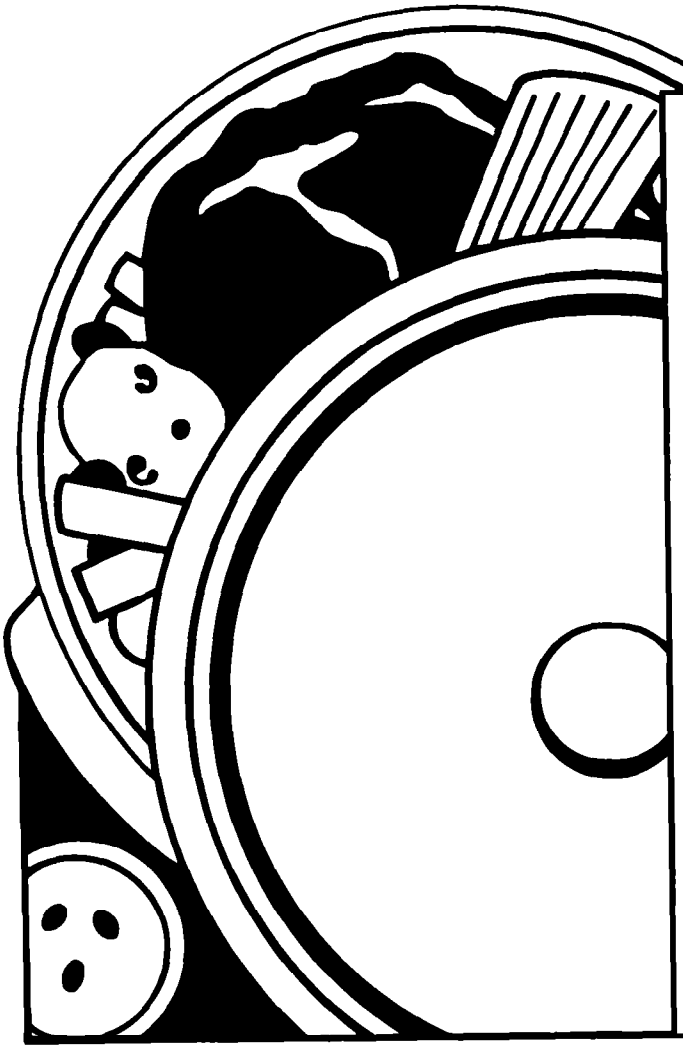
Whirlpool®
Home Appliances

HOW TO MAKE A HOME RUN.™

Use And Care GUIDE



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1-800-253-1301
Call us with questions or comments.

SELF-CLEANING ELECTRIC RANGE

MODEL RF3661XD

PART NO. 3189079 Rev. A

10/95

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A Note to You

Thank you for buying a WHIRLPOOL® appliance.

Because your life is getting busier and more complicated, WHIRLPOOL ranges are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

Our Consumer Assistance Center number is toll-free 24 hours a day. **1-800-253-1301**

Range Safety

Your safety is important to us.

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

⚠WARNING

This symbol alerts you to such dangers as fire, electrical shock, burns, and personal injury.

IMPORTANT SAFETY INSTRUCTIONS

⚠WARNING **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:**

General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.

- WARNING: To reduce the risk of tipping the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, see "The anti-tip bracket" on page 20.
- CAUTION: Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.

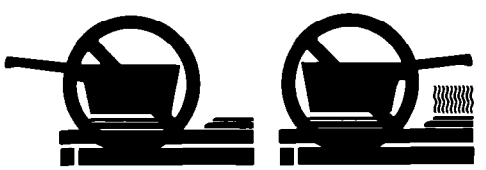
- Do not touch surface units, areas near units, heating elements, or interior surfaces of oven. Surface units and heating elements could be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements, or interior surfaces of

oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door, could also become hot enough to cause burns.

- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only utensils approved for oven use. Follow utensil manufacturer's instructions, especially when using glass or plastic utensils.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.

When using the cooktop

- Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers could penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or pot holders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

continued on next page

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

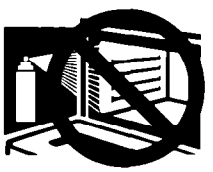
Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.

- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

- Clean cooktop with care. Some cleaners could produce noxious fumes if applied to a hot surface. If a wet paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burns.
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

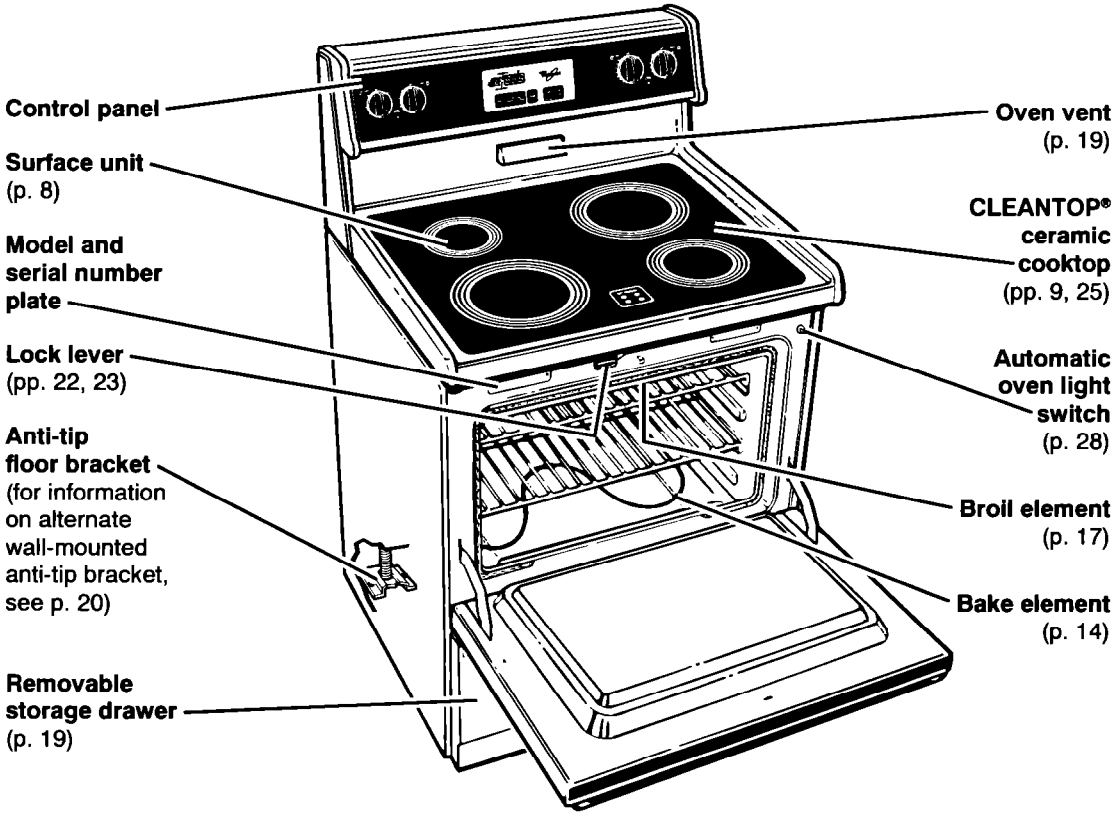


- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

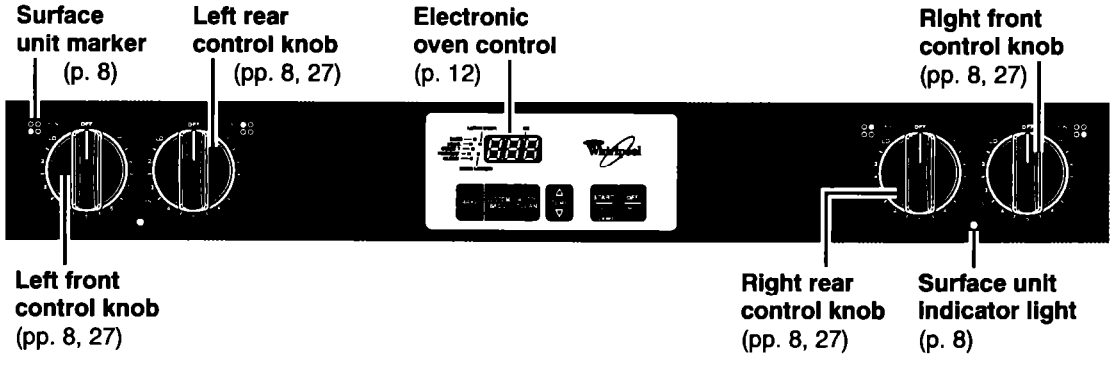
– SAVE THESE INSTRUCTIONS –

Getting to Know Your Range

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts and features quickly, page references are included.


Control panel
Surface unit (p. 8)
Model and serial number plate
Lock lever (pp. 22, 23)
Anti-tip floor bracket (for information on alternate wall-mounted anti-tip bracket, see p. 20)
Removable storage drawer (p. 19)
Oven vent (p. 19)
CLEANTOP® ceramic cooktop (pp. 9, 25)
Automatic oven light switch (p. 28)
Broil element (p. 17)
Bake element (p. 14)

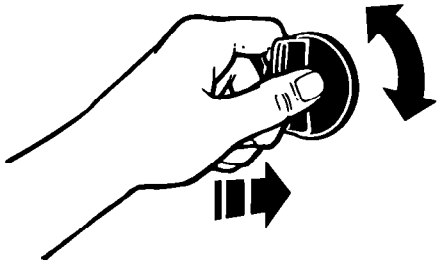
Control panel


Surface unit marker (p. 8)
Left rear control knob (pp. 8, 27)
Electronic oven control (p. 12)
Right front control knob (pp. 8, 27)
Left front control knob (pp. 8, 27)
Right rear control knob (pp. 8, 27)
Surface unit indicator light (p. 8)

Using Your Range

To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

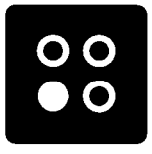
Using the surface units



Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

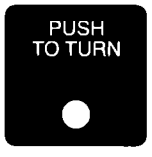
Surface unit markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.



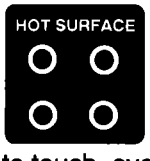
Surface unit indicator lights

One of the Surface Unit Indicator Lights on the control panel will glow when a surface unit is turned on.



Hot surface indicator lights

One of the Hot Surface Indicator Lights on the cooktop will glow when a surface unit becomes too hot to touch. The Indicator Light will continue to glow as long as the surface unit is too hot to touch, even after it is turned off.



⚠WARNING

Fire Hazard

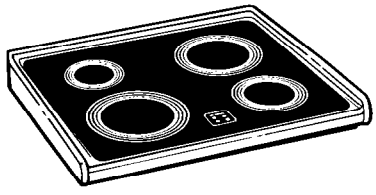
Turn all controls off when done cooking.

Failure to do so can result in death, fire, or burns.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	• To start foods cooking. • To bring liquids to a boil.
6-8	• To hold a rapid boil. • To fry chicken or pancakes.
5	• For gravy, pudding, and icing. • To cook large amounts of vegetables.
2-4	• To keep food cooking after starting it on a higher setting.
LO	• To keep food warm until ready to serve.

Using the ceramic glass cooktop



Cooking on the ceramic glass cooktop is almost the same as cooking on coil surface units. There are, however, a few differences:

- **The surface unit will glow red** when it is turned on. You will see the element cycling on (glowing red) and off – even on HI setting – to maintain the proper temperature setting you have selected.
- **Sliding metal pans** on ceramic glass cooktop surface could leave marks. Wiping off the cooktop before and after each use will help keep the surface free from stains and provide the most even heating. See pages 25 and 26 for care and cleaning suggestions.

Cookware tips

- **Select a pan** that is about the same size as the surface unit.

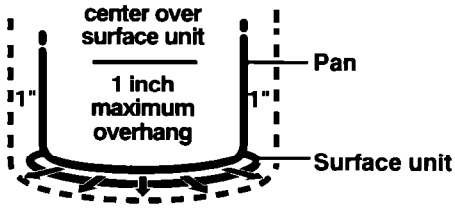
- **NOTE: For best results and greater energy efficiency,** use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results.

  You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

  Also, woks, canners, and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.
- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.
- **With your hand,** feel the bottom of your pans while they are cool for nicks and scratches. Nicks and scratches on pan bottoms will scratch the ceramic glass cooktop.
- **Make sure bottoms** of pans are clean and dry before using on cooktop.
- **Avoid spillovers** on cooktop. Use pans with tall sides.
- **Do not** cook food directly on cooktop.

NOTE: Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensil or surface unit.

Home canning information



- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Refer** to your canner manual for specific instructions.

Positioning racks and pans

General guidelines

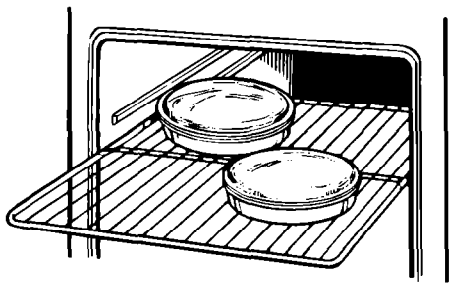
- **Always position oven rack(s)** in desired location before turning oven on.
- **To move rack(s),** lift rack(s) at front and pull out.
- **Be sure** the rack(s) is level.
- **If rack(s) must be moved** while oven is hot, use pot holders or oven mitts to protect hands.
- **For baking/roasting with one rack,** place the rack so the top of the food will be centered in the oven.
- **When baking on two racks,** arrange racks on the bottom and third level from the bottom.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 17.

For best air circulation



Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (3 cm).
- **Use** only one cookie sheet in the oven at one time.

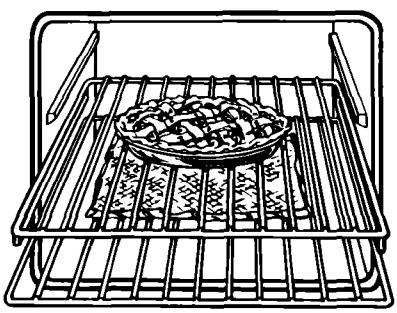
Use the following as a guide to determine where to place the pans:

One pan
Place in the center of the oven rack.

Two pans
Place in opposite corners of the oven rack.

Three or four pans
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

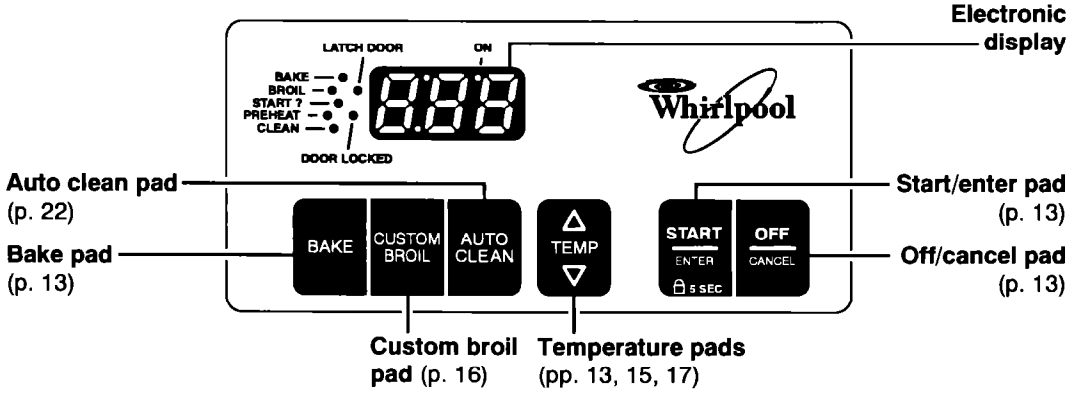
Using aluminum foil for baking



Use aluminum foil to catch spillovers from pies or casseroles:

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.

The electronic oven control



Display

- **When you first plug in the range,** "PF" will appear on the display until you press any command pad. If "PF" again appears on the display, your electricity was off for a while.
- **When you are using the oven,** the display will show preheat times and temperature settings.
- **When you are not cleaning or cooking with the oven,** the display will be blank.
- **When setting a function,** if you do not press the Start/Enter pad within five seconds, the Start? Indicator Light will flash. If you do not press the Start/Enter pad within five minutes, the function will be canceled.

Indicator lights

An indicator light to the left of the display lights up when you are in a setting. An indicator light also lights up to tell you when the door needs to be latched or when the door is locked. An indicator light on the display lights up when the oven is on.

Using the control lock

The control lock prevents unwanted use of the oven by disabling the control panel command pads.

NOTES:

- **The control lock** is only available when the oven is not in use or the control has not been set.
- **Set** the control lock when cleaning the control panel to prevent the oven from accidentally turning on.

To lock or deactivate the control panel:

Press and hold the Start/Enter pad for five seconds. A single tone will sound and "Loc" will appear on the temperature display for five seconds. "Loc" will then appear whenever a command pad is pressed.

To unlock the control panel:

Press and hold the Start/Enter pad for five seconds. A single tone will sound and "Loc" will disappear from the temperature display.

Starting a function

After programming a function, you must press the Start/Enter pad to start the function.

START
ENTER
5 SEC

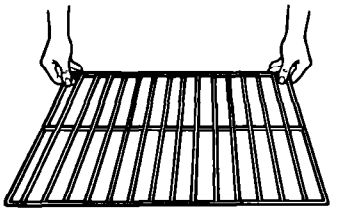
Canceling a function

The Off/Cancel pad will cancel any function.

OFF
CANCEL

Baking/roasting

1. Position racks.
For more information, see "Positioning racks and pans" on page 10.

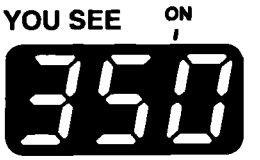


2. Choose baking/roasting setting.

PRESS

BAKE

YOU SEE



3. Set temperature (optional).
Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. You can set a temperature anywhere from 170°F to 500°F. Use these pads until the desired temperature shows on the small display.

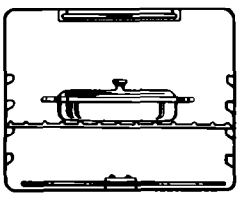
PRESS

△
TEMP
▽

YOU SEE

(example for Bake at 375°F)

4. When roasting or cooking casseroles, put food in oven.
You do not have to preheat the oven when roasting or cooking casseroles.



continued on next page

5. Press Start/Enter pad.

A preheating time will count down on the display. The Preheat and Bake Indicator Lights will light up. The oven control automatically sets preheating times depending on the oven temperature you select:

- **For 320°F and less,** the preheating time is six minutes.
- **For 325°F-375°F,** the preheating time is eight minutes.
- **For above 380°F,** the preheating time is ten minutes.

The oven is preheated when the Preheat Indicator Light goes off and the count-down is finished.

NOTES:

- **You can change** the temperature setting any time after pressing the Start/ Enter pad. However, you must press the Start/Enter pad again.
- **The Latch Door Indicator Light** will flash if the door is latched (Lock Lever set at the clean position) when you try to bake/roast.

PRESS

YOU SEE ON

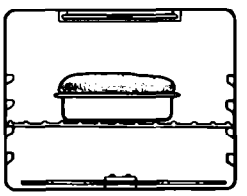
(example for set temperature of 350°F)

YOU SEE ON

6. When baking, put food in oven after oven is preheated.

During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.

NOTE: The top element helps heat during baking/roasting, but does not turn red.



7. After cooking, turn off oven.

PRESS

YOU SEE

(a blank display)

Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the offset temperature by following these steps:

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press and hold Bake pad for 4 seconds.

The display will show the current offset temperature, for example "0", if you have not previously adjusted the temperature.

PRESS

YOU SEE

(factory setting of "0")

2. Set new offset temperature.

Press ▲ to raise the temperature or ▼ to lower the temperature in 10°F amounts. You can set the temperature change to as low as -30°F or as high as +30°F. A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS

YOU SEE

(example when making oven 10°F cooler)

3. Enter the adjustment.

PRESS

YOU SEE

(a blank display)

How to determine the amount of adjustment needed

The chart at the right tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by the amount of browning, moistness, and rising times for baked foods.

TO MAKE FOOD...	ADJUST BY THIS NUMBER OF DEGREES (FAHRENHEIT)
A little more done	+10
Moderately more done	+20
Much more done	+30
A little less done	-10
Moderately less done	-20
Much less done	-30

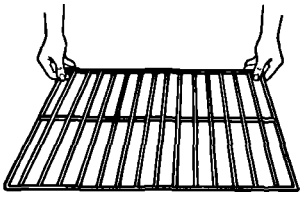
Broiling

NOTES:

- **Preheating** is not necessary when broiling.
- **Leave** the door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

1. Position rack.

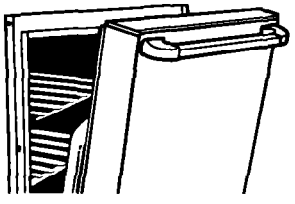
See "Broiling rack position chart" on page 17.



2. Put food on broiler pan and place in center of oven rack.

3. Position door.

Close the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.



4. Press Custom Broil pad.

PRESS

YOU SEE

5. Start oven.

NOTE: You can change the temperature setting any time after pressing the Start/Enter pad. To change the setting, see "To custom broil at a lower temperature" on page 17. After changing the setting, you must press the Start/Enter pad again. If you do not press the Start/Enter pad within one minute, the control will not accept the new changes.

PRESS

YOU SEE

6. When broiling is done, turn off oven.

PRESS

YOU SEE

(a blank display)

To custom broil at a lower temperature:

- **If food is cooking too fast,** press the Custom Broil pad and press the ▼ Temp pad until "325°F" shows on the small display. Press the Start/Enter pad.

PRESS

CUSTOM BROIL

△ TEMP ▽

START ENTER 5 SEC

YOU SEE ON

(example shows Broil at 325°F)

- **If you want food to broil slower from the start,** press the Custom Broil pad and press the ▼ Temp pad so a temperature between 300°F and 500°F shows on the small display. Press the Start/Enter pad.

Lower temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.

NOTE: Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

PRESS

CUSTOM BROIL

△ TEMP ▽

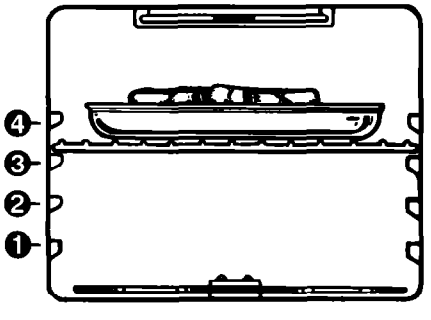
START ENTER 5 SEC

YOU SEE ON

(example shows Broil at 400°F)

Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Hamburger patties and thin steaks, ½" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish
1	Not used for broiling



Broiling tips

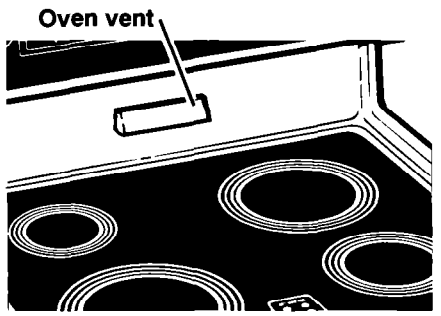
- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **Do not cover** the broiler grid with foil.
- **Place food** about 3" or more from the broil element.
- **To ensure** adequate grease drainage, do not use cookie sheets or similar pans for broiling.
- **After broiling, remove** the broiler pan from the oven when you remove the food. Drippings will bake on the pad if you leave it in the heated oven.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface units instead of the oven when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when the oven is warm. Best time to bake is right after a meal has been cooked in the oven.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.

The oven vent

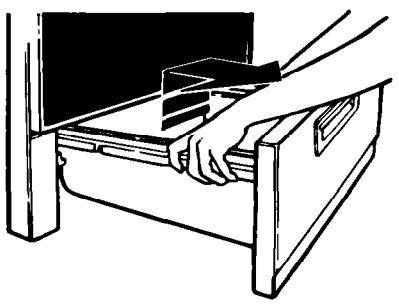


Hot air and moisture escape from the oven through a vent on the backguard below the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting can result.

The storage drawer

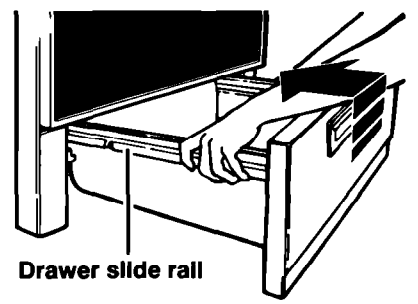
You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip floor bracket (if you have one). **Use care when handling the drawer.**

Removing the storage drawer:



1. **Empty** drawer of any pots and pans before removing drawer. **Pull** drawer straight out to the first stop. **Lift** front and **pull out** to the second stop.
2. **Lift** back slightly and **slide** drawer all the way out.

Replacing the storage drawer:



1. **Fit** ends of drawer slide rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **push in** until metal stops on drawer slide rails clear white stops on drawer guides. **Lift** drawer front again to clear second stop and **slide** drawer closed.

The anti-tip bracket

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip bracket properly secured.

⚠WARNING

Tip Over Hazard

Connect anti-tip bracket to the range feet.

Reconnect anti-tip bracket, if the range is moved.

Do not push down on the open oven door.

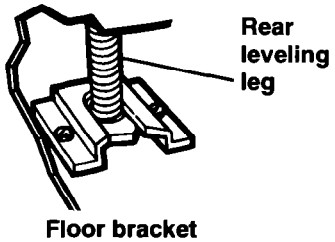
Follow the installation instructions.

Do not let children climb onto the oven door.

Failure to do so can result in death, burns, or other injury.

To verify the anti-tip bracket is engaged (if you have a floor bracket):

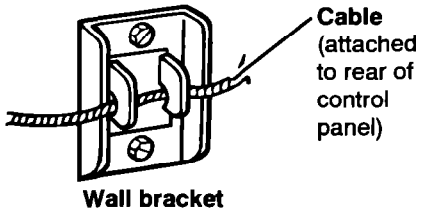
- **Remove** the storage drawer. (See page 19.)



Floor bracket

- **Look** to see if the anti-tip bracket is attached to floor with screws.
- **Make sure** one rear leveling leg is positioned under the anti-tip bracket.
- **See** Installation Instructions for further details.

To verify the anti-tip bracket is engaged (if you have a wall bracket):



Wall bracket

- **Look** to see if the anti-tip bracket is attached with screws to the wall behind the control panel.
- **Make sure** the cable on the back of the range is secured by the two hooks on the bracket.
- **Cable** must be unhooked from wall bracket to move range for cleaning or service. Reconnect cable before using range.
- **See** Installation Instructions for further details.

Optional door panel pac

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits from your Whirlpool Dealer. The kits include easy installation instructions.

- **White** (Kit No. 814071)
- **Almond** (Kit No. 814072)

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your range, you operate the Self-Cleaning cycle with easy-to-use controls. Please review the instructions in this section to keep your oven spotless.

⚠WARNING

Burn Hazard

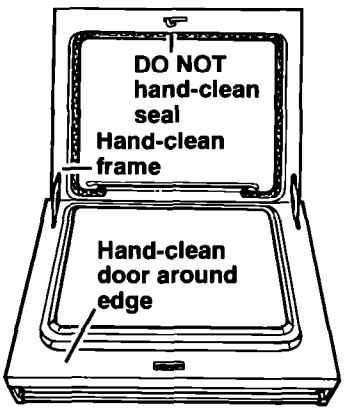
Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Do not use commercial oven cleaners in your oven.

Failure to follow the above can result in burns, or illness from inhaling dangerous fumes.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown**. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.

  NOTE: DO NOT clean, move, or bend the seal. Poor cleaning, baking, and roasting may result.

- **Remove the broiler pan grid and any pots and pans** being stored in the oven.

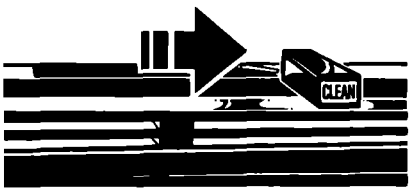
  NOTE: You can clean the broiler pan (without grid) in the oven if you have first removed most of the soil by hand-cleaning or in a dishwasher. If most of the soil is not removed, too much smoking will occur. The chrome broiler pan and grid will discolor if cleaned in the Self-Cleaning cycle.
- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 27.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

continued on next page

NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** plastic utensils near the vent. They may melt.
- **Do not leave** any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.

Before setting the controls



•Move Lock Lever all the way to the right – the Clean position.

Setting the controls

1. Press Auto Clean pad.
A 4½-hour Self-Cleaning cycle will be set automatically.

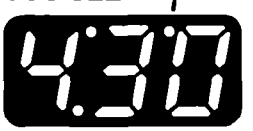
PRESS

YOU SEE ON

2. Start oven.
NOTE: The Clean Indicator Light will light up and the Latch Door Indicator Light will flash if the door is not latched (Lock Lever set at the clean position).

PRESS

YOU SEE ON

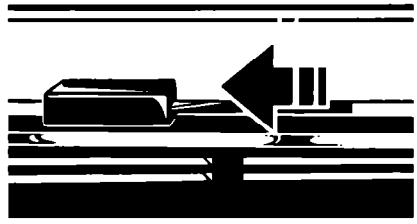


3. After Self-Cleaning cycle starts:
The Door Locked Indicator Light will light up when the oven temperature goes above normal baking/roasting temperatures. The Lock Lever must not be moved and the door cannot be opened when the Locked Indicator Light is on.

YOU SEE ON

4. After Self-Cleaning cycle ends and oven reaches normal baking/roasting temperatures:
The Clean and Door Locked Indicator Lights will go off. The Latch Door Indicator Light will flash. Move the Lock Lever back to the left. **DO NOT FORCE IT. Wait** until it moves easily.

YOU SEE ON



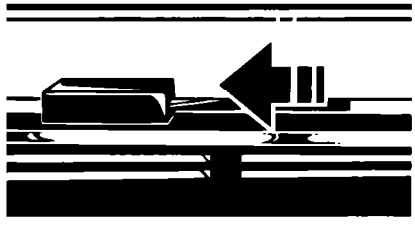
Press the Off/Cancel pad to clear the display.

PRESS

To stop the Self-Cleaning cycle at any time:
If the oven temperature is above normal broiling temperatures, the Self-Cleaning cycle will start a 30-minute cool down. The Clean, Latch Door, and Door Locked Indicator Lights will stay on. When the Door Locked Indicator Light goes off, move the Lock Lever back to the left. **DO NOT FORCE IT. Wait** until it moves easily.

PRESS

YOU SEE ON



Special tips

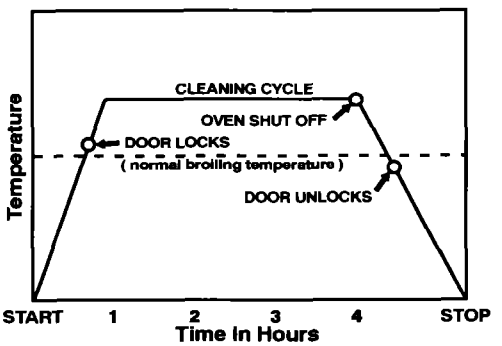
- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- **After the oven is cool,** wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle** does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 21.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is automatically preset for a 4½-hour Self-Cleaning cycle.

The graph at the right is representative of a 4½-hour Self-Cleaning cycle. Note that the heating stops ½ hour before the 4½-hour setting is up.

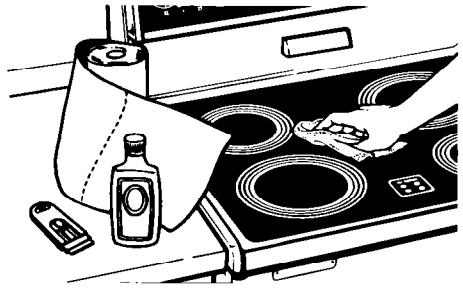


Caring for Your Range

Your range is designed for easy care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

Cleaning the cooktop

This cooktop is designed for easy care. However, ceramic cooktops need to be maintained differently than standard electric open-coil elements. Foods spilled directly on the cooktop will not burn off as on open-coil elements. Because of this, the surface should be dust free and soil free before heating.



Your cooktop has been prepolished at the factory for improved protection and cleanability. The Cooktop Polishing Creme (included with your range), paper towels or a sponge, and a single edge razor blade in a holder is all you need to clean your cooktop. For proper cleaning methods, please review "Cleaning tips" on page 26. Follow them after each use to ensure top performance and to preserve that uniquely elegant look.

NOTE: Let cooktop cool before cleaning.

To avoid damaging the cooktop, follow these instructions:

- **Sugar spills and soils** (such as jellies and candy syrups) can cause pitting on the cooktop if not removed **while the ceramic surface is still warm.** Remove as soon as possible after the spill occurs.
- **Do not use** the cooktop as a cutting board.
- **Do not allow** anything that could melt (such as plastic or aluminum foil) to come in contact with the surface while it is hot.
- **Do not use** the ceramic cooktop to cook popcorn that comes in prepackaged aluminum containers. The container could leave aluminum marks on the cooktop that cannot be removed completely.
- **Do not use** steel wool, plastic cleaning pads, abrasive, powdered cleansers, chlorine bleach, rust remover, ammonia, or glass cleaning products with ammonia. These could damage the cooktop surface.
- **Dropping** heavy or hard objects on the cooktop could crack it. Be careful with heavy skillets. Do not store jars or cans above the cooktop.

Cleaning tips

What to use:

- **Cooktop Polishing Creme (included with your range) with paper towel or clean, damp sponge** – This creme has been developed especially for cleaning and protecting your cooktop. When using, follow instructions on container.
- **Razor scraper in a holder** – Use to remove cooked-on soils from your ceramic cooktop. To avoid scratches, keep the razor blade as flat against the cooktop as possible. **Store razor blades out of reach of children.**

Steps to follow:

1. **Most spills** can be wiped off easily using a paper towel or clean, damp sponge as soon as Hot Surface Indicator Light(s) goes off.
2. **For stubborn spills,** rub Cooktop Polishing Creme into cooked-on soil using a paper towel. If some soil remains, leave some creme on the spot(s) and follow Step 3.
3. **Carefully scrape** spots with the razor scraper.
4. **Finish** by polishing entire cooktop with Cooktop Polishing Creme and a paper towel.

To obtain order information for Cooktop Polishing Creme (Part No. 3184477) or razor scraper (Part No. 3183488), write to:

Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46350

OR

Call **1-800-253-1301** to order. You must have a major credit card to order by phone.

How to keep your cooktop looking like new:

IF THERE ARE	WHAT TO DO
Sugary spills and soils (such as jellies and candy syrups)	To prevent pitting on the cooktop, wipe up with paper towel or clean, damp sponge **while glass ceramic surface is still warm.** Remove as soon as possible after spill occurs.
Dark streaks, specks, and discoloration	Use Cooktop Polishing Creme or nonabrasive cleanser with damp paper towel or sponge.
Metal marks (from copper or aluminum pans)	Use Cooktop Polishing Creme or nonabrasive cleanser with damp paper towel or sponge before heating the cooktop again. If heated before cleaning, metal marks may not come off.
Tiny scratches or abrasions	Scratches and abrasions do not affect cooking. In time, they will become less visible as a result of cleaning. To prevent scratches and abrasions, use Cooktop Polishing Creme regularly.

NOTE: Always wipe with clean water and dry your cooktop thoroughly after using cleanser to prevent streaking or staining.

Cleaning other range parts

Use the following table to help you clean all other parts of your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	• Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. **Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs.** • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. **Do not use steel wool or abrasive cleansers. They may damage the finish.** • Do not spray cleaner directly on panel. Apply cleaner to paper towel. **NOTE:** Set the Control Lock to prevent the oven from accidentally turning on when you are cleaning the panel. (See "Using the control lock" on page 12.)
Exterior surfaces (other than cooktop and control panel)	Sponge and warm, soapy water	• Wash, wipe with clean water, and dry thoroughly. Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • **Do not use abrasive or harsh cleansers. They may damage the finish.**
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly. **Do not clean in Self-Cleaning cycle.** (See note on page 21.)
Oven racks	Steel-wool pad and warm, soapy water **OR** The Self-Cleaning cycle	• Wash, rinse, and dry thoroughly. **OR** • Leave in oven during Self-Cleaning cycle. **NOTE:** Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.

continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• See "Using the Self-Cleaning Cycle" on pages 21-24.

The oven light

The oven light will come on when you open the oven door.

⚠WARNING

Electrical Shock Hazard

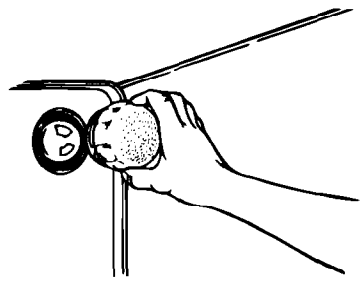
Unplug oven before changing light bulb.

Replace light bulb cover before using the oven.

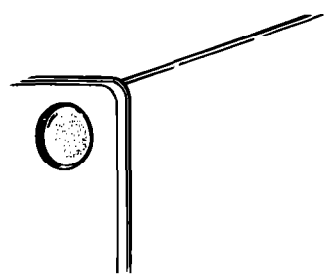
Failure to do so can result in death or electrical shock.

To replace the oven light:

1. **Unplug** appliance or **disconnect** at the main power supply.



2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.



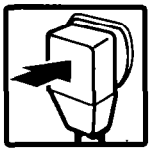
4. **Replace** the bulb cover by screwing it in clockwise. **Plug in** appliance or **reconnect** at the main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

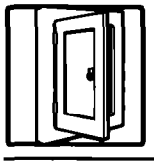
Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 31.

If nothing operates, check the following:



Is the range plugged into a live outlet with the proper voltage? (See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	• You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating.
The surface units will not operate	• You have blown a household fuse or tripped a circuit breaker. • You have not set the control knobs correctly. Push control knobs in before turning to a setting.
Control knob(s) will not turn	• You are not pushing in before turning.
The Self-Cleaning cycle will not operate	• You did not press the Start/Enter pad. • The Lock Lever is not in the Clean position – all the way to the right.
Cooking results are not what you expected	• The range is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See "Adjusting the oven temperature control" on page 15 to adjust oven temperature. • You did not preheat the oven before baking (if called for in recipe).

continued on next page

TROUBLESHOOTING

PROBLEM	CAUSE
Cooking results are not what you expected (continued)	• The recipe you are using may need to be altered to improve the taste or appearance of the food. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. • The cooking utensil is too large or too small for the surface unit being used. Pan should be the same size or slightly larger than the surface unit being used.
The display is showing "PF"	• There has been a power failure. Press any command pad.
"F" followed by a number shows on the display	• The electronic control, temperature sensor, or door latch assembly has failed. Call for service. (See Step 2 on page 31.)
Indicator light(s) is flashing	• The function(s) indicated is not working. Call for service. (See Step 2 on page 31.)

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 31.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 29-30. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

Call the Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. William Clark
Consumer Assistance Representative
Whirlpool Corporation
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of

authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:

- **APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)
- **WASHING MACHINES & DRYERS, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)

3. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your WHIRLPOOL® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new WHIRLPOOL appliance.

To locate FSP replacement parts in your area, refer to Step 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

4. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

  Major Appliance Consumer Action Program
  20 North Wacker Drive
  Chicago, IL 60606
- MACAP will in turn inform us of your action.

*** When asking for help or service:**

Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

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This index is alphabetical. It contains all the topics included in this manual, along with the page(s) on which you can find each topic.

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WHIRLPOOL®
CLEANTOP® Freestanding
Range Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
FULL FIVE-YEAR WARRANTY From Date of Purchase	FSP replacement parts and repair labor for CLEANTOP ceramic cooktop to the original purchaser of this product. Whirlpool warrants that: – The ceramic cooktop will not discolor – The ceramic cooktop pattern will not wear off – The rubber seal between the ceramic cooktop and porcelain edge will not crack – The ceramic cooktop will not crack due to thermal shock – The surface units will not burn out

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of your range.
2. Instruct you how to use your range.
3. Replace house fuses or correct house wiring.
4. Replace owner-accessible light bulbs.

B. Repairs when your range is used in other than normal, single-family household use.

C. Pickup and delivery. Your range is designed to be repaired in the home.

D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.

E. Repairs to CLEANTOP ceramic cooktop if it has not been cared for as recommended in this Use and Care Guide.

F. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

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WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section, or by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.

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